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Special Interview

Charlotte Kate Fox
[Actress]

MTG

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02

PEOPLE

CHARLOTTE KATE FOX

American actress, Charlotte Kate Fox, stole Japanese audiences' hearts with her portrayal of the heroine Elsie in NHK's morning drama, *Sensei Atsuko*. Now she's back at the U.S. for her Broadway debut, performing *Revue West* in Chicago.



08



18



Cover
Pasha Pasha
www.chopsticksny.com

The theme of the cover is *Shinji Go-Go*, a Japanese ritual that celebrates children's growth and well-being. In this event, usually marking Seven-Five-Three, boys at three, and five and girls at three and seven years old dress up and visit shrines on Nov. 15.

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02

04

WHAT'S NEW

Drink: Junmai Sake, Ryuzai

Drink: CALPICO's New Flavor

Beauty: Himechirashi Soup Bar, Golden Jade

Sevan

08

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"I made—and still make—many mistakes in my work and in daily life, but the saying, *nana korobi yaoki*, reminds me to keep standing up, keep trying."

—CHARLOTTE KATE FOX

*Although American audiences are just getting to know her, Charlotte Kate Fox is a huge star in Japan. Playing the heroine, Ellie, in the TV series *Masamune*, which ran for 150 episodes, she stole the heart of every viewer of this popular drama. Now she is back in her home country and headed for Broadway. Right before her Broadway debut in "Chicago" this month, Charlotte talked with *Chopsticks NY* about her dramatic life turn, love of Japan, and passion for acting.*



Charlotte Kate Fox

Born in Santa Fe, New Mexico, Charlotte Kate Fox is an American theater and film/television actress. She began acting in local theater at the age of fifteen. After graduating with a BFA from the College of Santa Fe and an MFA from Northern Illinois University, she appeared in small roles in film, television, and theater productions. In 2014, she was cast in NHK's morning drama series, the first foreign lead in the programming's 50-plus years of existence. Fox will perform the role of Rose Hart in *Chicago* for sixteen performances, from November 2 to 15, at Broadway's Ambassador Theatre.

How did you get the role in NHK (Japan's national public broadcasting organization's weekend ("morning drama"), *Masamune*?

I read an audition notice in *Backstage* magazine calling for submissions for the role of Ellie. I thought the story [based on the true story of a woman from Scotland who moved to Japan in the 1590s as the wife of Masamune Tokimune, who would go on to found Japan's whiskey industry] sounded very interesting, the time period very rich, and the opportunity to work in Japan very exciting—so I submitted.

I never thought that I would hear anything back—you learn to live with such things as an actor. I heard back from Yoko Nambuishi about a month later that they wanted to see people who spoke Japanese, so I let it go and kept auditioning for things in the US. However, a few days before Christmas, I received an email from Yoko telling me that after everything they wanted to see me, even though I didn't speak a word of Japanese, and [asking] if I was available to fly to Japan in a few weeks for a screen test. I couldn't believe it, even though I was very frightened, I thought it would be able to pass up such a wonderful opportunity so I got on a plane to Japan.

The audition was all in Japanese, which I memorized phonetically, and the whole experience was so foreign and strange and wonderful. During the audition, I forgot some of the Japanese lines but remembered the lines in English, so I kept acting in English. I was sure that there was no way I would get cast. After all, I didn't speak any Japanese, and the whole show was in Japanese. I returned home to the US and dialed the whole experience up to another experience. I received a phone call a few days later

asking if I could work on the Japanese lines a little more and send another video address. I worked hard with a coach for a week and resubmitted my audition. Three days later, I had the part, and ten days after that, I moved to Japan.

In the 150-episode series, you portrayed Ellie, a Scottish woman who emigrated to Japan and assimilated into the country about a century ago. As a non-Japanese actress working in the country today, were there aspects of the role with which you identified?

Oh, absolutely. Like my character, I was learning everything about Japan for the first time. We learned together. Now Japanese words that Ellie learned, I learned as well. We both experienced moving to a new country far from our families and friends and went through great hardships and periods of intense loneliness. I was very lucky to play such a character because our experiences went so hand in hand together.

The role requires a lot of spoken Japanese. How did you prepare for that?

Honestly, I just spoke the lines aloud, over and over and over again. I repeated them in my head all day long—while cooking dinner, in the shower, on the way to the studio, with my manager. The only way to learn a new language is to use it constantly, and not to be afraid of making mistakes. I understood that fear. But you have to look at how children learn language when they are very young. They start with important words, and then feelings, and then basic needs. Start there, and then the rest will follow with constant practice.

How does the Japanese TV drama acting style differ from the American style?

This is a hard question for me to answer. I think that there is a difference. Being an actor is, I think, an enhanced vocative in the US. We can go to college and grad school and even post-graduate school for it. In Japan, people are able to do that. So the people that want to become actors there really have to fight for it. They have to fight for truth and meaning and creating good work. That kind of atmosphere creates very strong individuals who are able to operate with in a very tight timeframe. I am so grateful that I was able to move technique training in the US and then put it to the test with some of the strongest, lowest individuals I know.

In *Maozon*, you learned many Japanese sayings. Could you share some of your favorites?

I did learn many, but I think my very favorite, which I still repeat to myself, is "Nani koto ya-shi" [This Japanese proverb means "Life is full of hardships, and even when you get knocked down, don't give up but stand up again and keep trying." The literal translation of the phrase is "Fall seven times and stand up eight." I made—and still make—many mistakes in my work and in daily life, but this saying reminds me to keep standing up, keep trying.

You will play Roxie Hart in *Chicago* on Broadway starting in November. How do you feel about getting back to theater, especially on Broadway?

I'm very excited and so grateful for this opportunity to grow as an actor. Being on Broadway, of course, is every actor's dream, and I am surrounded by very creative, dynamic people that are helping me to grow. I do love theater, as it is what I started with when I was fifteen. I love the smell of the lights and the empty backstage. But what I love most about theater is that together, with the cast, I am able to create a brand-new life, a brand-new world, every night. It's like magic. It's storytelling magic.

The role of Roxie is completely different from Ellie in *Maozon*. How do you transform from a supportive wife to a manipulative woman?

You know, this is tough. I have never played someone as long as I played Ellie. So some of her mannerisms, some of her personality that I created, is still with me. I'm working on finding a bigger, louder, a bigger personality, a bigger voice. Ellie was very sweet and soft—and, for lack of a better word, very Japanese. So my goal right now is to find the "American" in me.

You toured in Japan as a singer, so is the singing aspect of the role easy for you?

Being a recording artist and a musical theater performer are so entirely different. Touring, I had a microphone and a whole sound-design team, and I had that supported the sound. For *Chicago* I have to fill the room with my voice, with my personality. Being in theater did give me some confidence singing in front of people, of course, but it is also something that I am working on—but it's all part of the process.

While you were in Japan, you must have tried a lot of Japanese food. Please share some of your favorites.

My favorite is shabu-shabu.

Could you also please share your favorite places in Japan and offer some travel recommendations to *Chopsticks NY* readers?

If you can, I would travel outside of the big cities for the majority of the time. Tokyo and Osaka are wonderful, but they are so busy that I think you don't really get to experience the people of Japan. If you want to relax, I would definitely go to Okinawa. They have great food and great skies. The people are very laid back and kind. Also, Hokkaido is one of my favorite places. I love Fuzuo, in Hokkaido. I'm from the mountains in New Mexico, so I feel very at home there. The seafood is amazing, and the air is clean and fresh. Parts of Kyoto are wonderful as well. I would recommend going there in the fall—I think it is most beautiful there.

—Interview by Alaska Kamaue

Charlotte as Roxie in *Chicago*

November 2-15

18 performances only at the Ambassador Theatre



Photo by David LaPointe

For tickets, www.telchange.com

Tel: 212-235-1300

Box office at the Ambassador Theatre

215 W. 48th St., New York, NY 10018

All Things New from Stores, Products to Events

DRINK

Ryusei: Junmai Sake Crafted in a Serene Environment

Fuji Shuzo is a long-standing sake brewery operating for over 150 years in Takahara City, Hiroshima Prefecture. Facing the Seto Inland Sea, the region is known for its serene, mild climate which once thrived in salt production thanks to the environment. The brewery also takes advantage of this mild weather, clean groundwater and beautiful locality to produce junmai sake. This fall two of their signature sakes will be available in the U.S.: Ryusei White Label Junmai Gyo and Ryusei Nagomi Tokubetsu Junmai.

Made from Yamada-daiki rice, known as the best rice for sake, Ryusei White Label boasts a hint of Muscat and a melon-like aroma with a clean texture and always finish from the rice it also has a distinct umami that lingers for awhile, making it a great match with sushi and sashimi. On the other hand, Ryusei Nagomi is made from locally grown Hatanishiki rice that tends to produce a sweeter and richer flavor. The abundant umami complements food very well while its acidity cleanses the palate, naturally accompanying meals such as tempura and sashimi.



Ryusei White Label Junmai Gyo is a elegant sake that suggests a beautiful home coming from the Yamada-daiki rice polished to 67% de-greased rice. Recommended to enjoy chilled.



Ryusei Nagomi Tokubetsu Junmai is an elegant sake that can be enjoyed with a variety of dishes, as well as a wide temperature range from chilled to warmed to hot.

Ryugi Sake: www.ryugisake.com/branches/index.html (Japanese only)

DRINK

New Flavors of Refreshing CALPICO®

In Japan, CALPICO has been known as a refreshing, healthy beverage since its release in 1919. Made with milk and lactobacilli, the drink contains most of milk's nutrients but is easily digested without causing stomach discomfort. Worldwide there is a wide variety of products developed with CALPICO concepts and technology, and in the U.S. some of the popular products are imported from Japan and sold under the CALPICO name. This October a new flavor of lychee & mango were added to the CALPICO mini, a non-carbonated, sweet and tangy drink packed in easy-to-carry small bottles. It's ready to drink so can be enjoyed anytime or anywhere, is especially ideal for field trips, picnics and school lunches, and is sold at Asian grocery stores.



CALPICO AMERICA, INC. www.calpico.com

BEAUTY

Handcrafted Gentle Soap Bar: Golden Jade Savon

Cleaning is the most important skincare process in one's beauty regimen. If your skin is not clean enough, no high performance beauty product will be able to work effectively. However, if soap removes too much, even just natural skin oil, that's also damaging to your skin. Golden Jade Savon, a soap bar released by Cosme Prood, can gently remove unwanted dirt and oil in pores without removing the necessary natural oil that protects your skin. Specializing in high performance, anti-aging skincare products, Cosme Prood doesn't spare time and effort in developing quality products. Its new Golden Jade Savon formulates beneficial components extracted from dozens of carefully selected plants, and is slowly aged for 120 days to condense those pure ingredients. This handcrafted soap bar creates a supertone film that penetrates deeply into the skin and works into the horny layer, promoting healthy skin turnover. As the season turns dry and cold, your skin needs care appropriate for the climate. Adding this soap to your skincare regimen will ensure healthy skin, even in the harsh New York environment.



Cosme Prood: www.cosmeprood.com

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SHARP
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Gifts 2015

Japanese-Style Bottle Wrapping with a “Good Luck” Wish

In Japan, making layers and pleats generally implies multiplying luck. We introduce three ideas to incorporate this “good luck” wish into wrapping. Try them when wrapping bottled beverages, which are must-buy items during the upcoming gift and party season!

Hot Gift & Shopping Ideas

Be creative and have fun in this gift giving season. Introduced here are a variety of gift & shopping ideas you can utilize in your gift plans. They also come with promotions and discounts for you to enjoy.

with
Promotions

Listing
Shops

Japanese-Style Bottle Wrapping with a “Good Luck” Wish

Bottled beverages are must-buy items during the upcoming gift and party season, but bringing or giving an unwrapped bottle isn't particularly elegant. Why not wrap it in style? In Japan, making layers and pleats generally implies multiplying luck, so incorporating these folding techniques into your wrapping makes your gift more meaningful. Here are three “good luck” Japanese bottle-wrapping methods.

Wrapping designs courtesy of Shige Matsuda

Heats 1

Step 1: Turn the paper over print side down. Create a 1" fold lengthwise and fold 4 more times (total of 5 folds).

Step 2: Turn the paper over and unfold the last 4 folds. Fold the crosses over to ward you like a fan, crossing the first fold 1/3 from the right of the paper.

Step 3: Unfold, then cut the left side of the crosses diagonally.

Step 4: Refold all the crosses and secure the back with tape.

Step 5: Place the bottle inside and wrap paper around. Seal the end with double-sided tape.

Step 6: Close the bottom and seal with a piece of cord stuck out in a circle.

Step 7: Fold back the top twice to close the opening and seal with double-sided tape.

Step 8: Tie a bow in the middle and cut the ends at an angle.



Materials

Washi paper, ribbon, cord, stick

Tools: Scissors, clear tape, double-sided tape, cord cutter (optional)

Heats 2

Step 1: Place the back of the paper facing up, create a 1" fold lengthwise and fold 2 more times (total 3 folds).

Step 2: Turn the paper over and unfold the last 2 folds. Fold the crosses toward you at the halfway point to create a pleated design. (See photo 2) Turn the paper over again to face the back of the paper up, secure the pleated design with double-sided tape.

Step 3: Place the design side of the paper on the right-hand side as shown, and place the wine bottle in the center.

Step 4: Wrap the paper around the bottle and seal the end with double-sided tape.

Step 5: Close the bottom by folding paper to the center and tape the end.

Step 6: Stand the bottle up and tie the base of the neck with muslin or ribbon.

Step 7: Cut the top diagonally.



Materials: Washi paper, muslin, clear tape, double-sided tape
Tools: Scissors, clear tape



Materials: Washi paper, mesh paper, thread, ribbon

Tools: Scissors



Step 1: Place the wine bottle in the center of the diagonally oriented paper.



Step 2: Wrap the paper around the bottle by gathering it at the top (pointing upwards) and the ends meet.



Step 3: Fold the mesh paper in half and place the bottle in the middle of the folded side.

Step 4: Wrap the mesh paper in round the bottle and tie a single bow at the top.

Feel free to play with colors and patterns. You can change the width and length of the ribbon and even use mesh (just make sure it's white) instead. For a gorgeous look, arrange the top edge of the paper to make a flower. For a cool effect, make plants at the ends of a bottle and cut the edge of the paper for a deep line. Create your own style!

Shiho Masuda

With over a decade of experience, Shiho Masuda designs custom packages in New York and Hawaii. Her style is known for blending traditional Japanese sensibilities with modern, urban designs. She gives lessons and demonstrations at numerous gift-wrapping events and also produces instructional videos.

www.shihomasuda.com



About the Materials Used Here

Feel free to use regular paper and ribbons for the wrapping styles presented here, but to add some of a Japanese flavor, we used washi paper and mesh (which are available in the US).

Washi Paper

The term *washi* literally means "Japanese paper" and refers to a type of craft paper made from the *kumogata* shrub, or the paper tree, all of which contain long fibers. Compared to Western style paper, *washi* tends to be more durable (though not waterproof), easy to fold, and breathable, and it has a unique texture. Traditionally, *washi* has been made only by hand, but now there is also machine-made *washi*. With its beautiful, organic texture, *washi* is often used for arts and crafts outside Japan, so using *washi* for gift-wrapping is a laudable choice that expresses how much you care about the gift recipient.



(Photo courtesy of Kinkorin Dokuten, www.kinkorin.com/korin/washi.php#000)



Many different types of *washi* are available in New York City. Chicago is also a great place to find *washi* paper, as well as the most popular.

Mizuhiki

Mizuhiki is a thin, clear, and paper and was originally used to tie up hair (until the Edo period). Today it's commonly used to decorate gifts for occasions such as weddings, graduations, and births. It can be used for both happy and sad occasions—the way it is tied and the color combinations vary according to the life event being commemorated. There are two main tying methods: *hatai-mizuhiki* and *mizuhiki*. The former is a style that you can undo and be repeated. This implies that the event will be repeated in the future, so *hatai-mizuhiki* is often used for gifts in general. It cannot, however, be used for gifts for funerals or weddings (repeating marriage would mean a divorce). *Mizuhiki*, which cannot be untied and acted easily, implies that the event will never happen. This style is usually used for gifts given at funerals. As for colors, red and white are most common for gifts, while black and white are used to express condolences. Using *mizuhiki* instead of regular ribbon is an easy way to give your wrapping a Japanese look.



You can even choose *mizuhiki* in the Christmas colors of red and green.

Where to Buy Japanese Wrapping Materials

Kinokuniya Bookstore

1009 Avenue of the Americas, (bet. 48th & 49th Sts.) TEL: 212-689-1700

Paper Presentation

23 W. 18th St., (bet. 5th & 6th Ave.) TEL: 212-463-7025

A.S. Friedman

44 W. 18th St., (bet. 6th Ave.) TEL: 212-243-0000

Mulberry Paper www.mulberrypaperinc.com

The Paper Studio www.paperstudio.com

\$50**Gift Certificate**

With a \$50 gift certificate to Buddha Bodai, a healthy and exotic Chinese restaurant, by attending the wife. Card valid in 1st annual Buddha Bodai appreciation of food, please mention your name and phone number. Card must be used by Feb. 28th to enter the raffle.

2nd Prize

Even if you don't win the 1st prize, we still welcome you to try our delicious food. It's the 2nd prize. Everyone who entered will get 10% off coupon. We can't wait to please for both lunch and dinner.

Buddha Bodai

Even if you are not a vegetarian or a healthy follower, Buddha Bodai is the place to go. We serve the best and most delicious food that you have ever tried. We promise you won't regret coming here.

77 Kidding St. (at Record & Canal St.)
www.buddhabodai.com
212-233-2921

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A gift certificate is available for Golden Jade Skin, gift wrapped in a beautiful Japanese parchment paper. To enter, visit our name and phone number to cosmeproud.com before Nov. 30. Purchase must be made before Feb. 28.

2nd Prize

5 people will also win a sample of Golden Jade Skin (\$10 value). This sample will last for 2 weeks. Email your name and phone number to the above email address, and mention "sample skin".

Cosme Proud

Golden Jade Skin is a new product from Cosme Proud, a producer of high quality basic skincare products. Over 30% of this soap is their unique skin nourishing ingredients, and it feels amazing on your skin, making it less bumpy. Pimper your skin with this soap to maintain a youthful look.

212-947-8218 | www.cosmeproud.com

**\$200****Seitai Shiatsu**

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2nd Prize

For you raffle participants, second prizes will be awarded. You're a free trial visit to a new 60 min. \$500 class. See us soon. Upon your first visit, the Master Shiatsu will give you a massage and stretch on the table in your body.

Do-in Seitai Center

By using centuries-old traditional Japanese manipulation techniques of Seitai Shiatsu, the Master Norimasa Suzuki can target specific problem areas and alleviate pain without surgery. See testimonials on their website.

147 E. 58th St. (at Lexington & 3rd Ave.)
www.do-inseitai.com | 212-480-9114

**\$100****Kaisoko Restaurant**

Enter a raffle to win a \$100 gift certificate. To enter, email muramatsu@kaisoko.com with the subject line as "Kaisoko" by Nov. 30. Two lucky winners will be chosen from the raffle tickets.



The best part of Kaisoko is the food items and quality of the ingredients, and we will have every dish a beautifully plated. Please enjoy the beauty of dishes as you eat.

Donguri

Chef Teruaki brought trained awareness and appreciation for Kaiseki, an ultimate possibility of the season's best ingredients. The Ginkgo/Cherry Tasting Course is highly recommended to have your fill of Kaiseki.

398 E. 34th St. (at 1st and 2nd Ave.)
www.donguri.com | 212-792-5866



\$50
Coupon

Win a coupon that saves the \$50 registration fee for kids and junior adults. A coupon is awarded through a raffle. Send an e-mail to hariyama@chipsticksny.com with your name, phone number, and a few of your favorite Chopsticks NY. The coupon will be good until Feb. 28, 2016.



Hariyama Ballet

Mimi Hariyama teaches Russian method of ballet in many different levels of classes to English-speaking adults and children as young as 3. They are now offering new classes such as Ballet Beauty that incorporates Pilates in ballet for adults.

56-02 WP 20th St., 3rd Fl. (bus, 5th & 6th Ave.)
www.hariyamballet.com | 347-452-7821



\$50
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4 gift certificates are available to draw for a party of 4 or more before Dec. 31. Enter the drawing by emailing uchi2016@chipsticksny.com with your name and phone number before Nov. 30. Bring your winning email, and you will receive a \$50 discount, no refund.



All customers who mention *Chopsticks NY* when ordering will receive a \$50 discount on Sashimi, Saki, & Sake for 4 for lunch and \$60 for dinner. This offer is valid until the end of December.

ICHI88

Just opened its doors in October in the East Village, ICHI88 has been proudly serving Japanese food favorites. Our food is prepared using the ingredients from our own distributor so that the dishes are reasonably priced.

101 1st Ave. (bet. 11th & 12th Sts.)
212-777-1963



\$50
Gift Certificate

A chance to win a \$50 gift certificate for dinner for two. Send an e-mail to noodles@chipsticksny.com with your name and phone number before Nov. 30 with a message "We're in for it." One lucky person will receive the gift certificate.



If you send us an email, you are guaranteed to win a free appetizer! Don't miss out on this great deal, and come enjoy our first house special appetizer for free!

iNoodles Ramen

We offer authentic Japanese dishes with a few modern touches. Our chefs are sure to satisfy your taste buds and we promise you the best service possible. Come visit us and enjoy our ramen and more.

150 W. 36th St. (bet. Broadway & 7th Ave.)
914-912-0383 | www.inoodles.com



\$50
Gift Certificate

A gift certificate is available to draw for a party of 4 or more before Dec. 31. Enter the drawing by emailing uchi2016@chipsticksny.com with your name and phone number before Nov. 30. Bring your winning email, and you will receive a \$50 discount, no refund.



All customers who mention *Chopsticks NY* when making a reservation will receive a \$50 discount on Sashimi, Sake, & Sake for 4 for lunch and \$60 for dinner. This offer is valid until the end of December.

Ken Shigematsu

A new type of gray hair treatment from Ken Shigematsu will change your look within 5 minutes. Ken's quick and material technique with this product effortlessly blends the target color with your gray hair, giving you a natural and handsome look.

123 5th Ave. (bet. 10th & 11th Sts.)
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\$50**Holiday Gift Set**

A gift set for one Super Chopping NY reader from McNulty's. Enter a raffle to win this special \$50 gift set. \$50 gift is perfect for winter. Great as it includes champagne and all more with your name and champagne bottle. Ends Nov. 30.



Even if you don't win the \$50 prize, there's still more to see. McNulty's is offering a special \$50 gift certificate to McNulty's. Enter a raffle to win this \$50 gift certificate. It'll be available. When you win, the \$50 gift certificate will be yours. McNulty's is the coffee and tea.

McNulty's

Since 1855 McNulty's has been the country's leading purveyor of choice coffees and teas. Find your favorite from our extensive selection of coffees and teas.

100 Dinwiddie St. (at Hudson & Gleason St.)
212-242-5552 | www.mcnultys.com

**\$50****Gift Certificate**

Don't miss out on the \$50 gift certificate that SAKAI Dining Bar is giving away. Enter the raffle by sending your name and phone number to info@saikai.com. Raffle ends Nov. 30 with the drawing. Win the \$50! Don't miss out on the \$50 gift certificate.



For the \$50 gift certificate, you are going to see a lot of people. Don't miss out on the \$50 gift certificate. Enter the raffle by sending your name and phone number to info@saikai.com. Raffle ends Nov. 30 with the drawing. Win the \$50! Don't miss out on the \$50 gift certificate.

SAKAI Dining Bar

SAKAI Dining Bar offers modern and vital cuisine to enjoy with the freshest ingredients in season. The menu showcases both the authentic and modern tastes of Japanese cuisine that we'll make your night memorable.

216 Greenwich Ave. (at Duane & W. 10th St.)
212-638-6555 | www.sakaibar.com

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Authentic yet modern Thai food restaurant is giving away to one lucky reader a weekend lunch for two. Enter a raffle to win this \$50 gift certificate. \$50 gift is perfect for winter. Great as it includes champagne and all more with your name and champagne bottle. Ends Nov. 30 with the drawing. Win the \$50! Don't miss out on the \$50 gift certificate.



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KAWAII in New York

By Julie Szabo



Are you stumped for a unique holiday gift? Consider a gift that cannot be wrapped in a box, yet is partially tax-deductible and keeps giving all year long: a museum membership! New York, as everyone knows, is an art lovers' mecca. Here are three cultural institutions which may be counted on to offer fascinating programs—and two of them have splendid gift shops with uniquely beautiful items for sale.

A Japanese garden—the annual Cherry Blossom Festival—a gallery of beautiful bamboo trees—these are just three excellent reasons to become a member of the Brooklyn Botanic Garden, one of the true treasures of New York City. An individual membership (\$50) entitles you to unlimited free admission without waiting in ticket lines, members-only extended summer hours, named picnic, guest passes, Garden Cocktail Nights, and more. The glamorous gift shop sells everything from lavender sachets to long-sleeved T-shirts with botanical motifs. www.bbg.org

Located in Manhattan just steps from the United Nations, Japan Society is the leading U.S. organization committed to deepening mutual understanding between the United States and Japan in a global context. An individual membership (\$60) has many benefits, including free admission to gallery exhibitions, discounts on Toyota Language Center classes and free access to the C.W. Stan Library, a repository of some 14,000 volumes on Japanese art, history, culture, society, politics, religion, and other subjects. For example, this is a membership must, with first-rate film programming, including its Monthly Classics series: year-round screenings on the first Friday of every month (and for members, tickets are a steal at just \$4). www.japansociety.org

The Noguchi Museum in Queens is the vision of ahead-of-its-time sculptor Isamu Noguchi (1894-1988), whose "sculptures" took the form of gardens (the so-called "garden wall"), furniture and lighting designs, ceramics, architecture and set designs. An individual membership (\$80) gets you unlimited free admission, advance notice of Museum activities, plus two free guest passes, among other benefits. But the biggest draw is the splendid gift shop, where Noguchi's brilliant designs (including authentic Akari light sculptures) are for sale. Members get a ten percent discount at the Museum Shop, Café and online store (excluding furniture orders), and a 25 percent discount during Member Shopping Days. www.noguchi.org



Julie Szabo has spent decades and style for The New York Times and New York Post, and created a number of design columns for Nationality Today.

Illustration by Amanda Jones



Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.
 ☞ Click on the links of www.chopstickny.com
 ☞ Checklists: NY available to pick up

FASHION

Upper West 100 Madison Ave. (at City U) 212-685-2888	Don't Kats* 212-685-2888	Clothing
Upper East 116 E. 59th St. (at 5th Ave.) 212-757-8848	Fl by Mayan 212-757-8848	Clothing
Upper East 124 West End Ave. (at 100th St.) 212-685-2888	Sage Accessories 212-685-2888	Accessories
Upper East 124 West End Ave. (at 100th St.) 212-685-2888	SEIGI MIDWEAR 212-685-2888	Accessories
Midtown West 21 W. 34th St. (at 5th Ave.) 212-465-4759	UNWLO 212-465-4759	Clothing
Midtown West 21 W. 34th St. (at 5th Ave.) 212-465-4759	UNWLO 212-465-4759	Clothing
Midtown East 100 W. 42nd St. (at Times Sq.) 212-685-2888	Miki House 212-685-2888	Clothing

Midtown East 300 Madison Ave. (at City U) 212-685-2888	Zore Medicines 212-685-2888	Accessories
Chelsea 234 W. 29th St. (at 5th Ave.) 212-255-5307	Junika Yoshida 212-255-5307	Clothing
Gramercy 10 Madison Ave. (at 27th St.) 212-685-2888	David's New York 212-685-2888	Accessories
West Village 201 E. 11th St. (at Christopher St.) 212-685-2888	Yamah 212-685-2888	Clothing
East Village 101 E. 10th St. (at 1st Ave.) 212-685-2888	ARIGAT 212-685-2888	Clothing
East Village 28 E. 10th St. (at 1st Ave.) 212-255-5307	Local Clothing 212-255-5307	Clothing
East Village 300 E. 10th St. (at 1st Ave.) 212-685-2888	Patricia Field* 212-685-2888	Clothing
East Village 101 E. 10th St. (at 1st Ave.) 212-255-5307	Tokyo 7* 212-255-5307	Clothing
East Village 28 E. 10th St. (at 1st Ave.) 212-255-5307	Tokyo Joe 212-255-5307	Clothing
Chelsea 234 W. 29th St. (at 5th Ave.) 212-255-5307	Don't Kats Tribeca 212-255-5307	Clothing
Chelsea 234 W. 29th St. (at 5th Ave.) 212-255-5307	Miki Inesano 212-255-5307	Clothing

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Soho	Breadfalls New York*	
211 Madison St. (bet. 4th & 5th St.)	Bakery	
213-684-6628		
Soho	Facial Medica	
40 Canal St. (bet. Mercer St.)	Facials	
664-471-3223		
Soho	Muska Music	
65 Thompson St. (bet. Spring & Prince St.)	CDs, Vinyl	
213-477-1641		
Soho	R by Rhys	
141 Moore & Del. Prince & Houston St.	Dining	
213-423-6845		
Soho	UNIQLO	
541 Broadway (bet. Prince & Houston St.)	Clothing	
811-229-4102		
Soho	Yoshi Yamenoko	
123 Canal St. (bet. Mercer St.)	Dining	
213-685-1641		
Upper East	Breadfalls New York*	
190-223-6545 Ave. 219 (bet. 4th & 5th St.)	Bakery	
213-684-6628		
Upper East	Miki House	
405 Rockefeller Ave. (bet. 4th & 5th St.)	Dining	
213-684-6628		
Upper East	UNIQLO	
1100 Ave. 219 (bet. 4th & 5th St.)	Clothing	
213-685-1641		
J-POP CULTURE		
Upper East	Class Guit Shop	
301 Ave. 219 (bet. 4th & 5th St.)	Guitars	
866-212-7533		
Midtown West	Book UP*	
42 W. 42nd St. (bet. 6th & 7th St.)	Books	
213-475-1126		
Midtown West	Kinokuniya Bookstore	
123 W. 42nd St. (bet. 6th & 7th St.)	Books	
213-475-1126		
Midtown West	Midsouth USA	
214 W. 42nd St. (bet. 6th & 7th St.)	Books	
213-475-1126		
Midtown West	Midtown Comics*	
200 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown West	JHU Comic Books*	
123 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		

Midtown East	Midtown Comics*	
405 Lexington Ave. (bet. 4th & 5th St.)	Comics	
213-475-1126		
Midtown East	Cosmic Comics	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Image Anime*	
200 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	AC Goods	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Forbidden Planet	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Sunrise Music	
100 W. 42nd St. (bet. 6th & 7th St.)	Music	
213-475-1126		
Midtown East	Kiy Tokyo*	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Video Games New York*	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Suicide Mint, Soho	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Alanya Coda*	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Guilty Planet*	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		

TRADITIONAL

Midtown West	Kinokuniya New York	
123 W. 42nd St. (bet. 6th & 7th St.)	Books	
213-475-1126		
Midtown West	Manhattan Kitchens*	
100 W. 42nd St. (bet. 6th & 7th St.)	Cooking	
213-475-1126		
Midtown West	KYOTOYA*	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown West	Makura	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown West	Kinokuniya House	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		

Midtown East	J-Vibe Design*	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Mars New York	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Japen Square	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	J-Life International Inc.	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Life	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Life	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		

Midtown East	Wahoo New York	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Gallery	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Rosen Gallery*	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	NYCNY Gallery	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Onishi Gallery	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	gallery (eastside)	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Gallery One	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Yoko Shoji N.Y.*	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	ZIPANGU Showroom	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	IPPODO TEA	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		

Midtown East	OTHER	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Yoko Shoji N.Y.*	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	ZIPANGU Showroom	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	IPPODO TEA	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		

Midtown East	House	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	McNulty's Tea & Coffee*	
100 W. 42nd St. (bet. 6th & 7th St.)	Comics	
213-475-1126		
Midtown East	Nippon Auto Lending	
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Midtown East	KU Japan	
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213-475-1126		
Midtown East	URFIDA Fresh Tea	
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HOUSEHOLD GOODS

Midtown East	Sono Japanese Pottery*	
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Midtown East	Japanese Gallery Center	
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213-475-1126		
Midtown East	Kana*	
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BIG TIME FOR SUMO WRESTLING

What Is Sumo Wrestling?

If the first image of Japan used electronics or Hayao Miyazaki, then there's a high chance it will instead be of the classic wrestling sport of sumo. Most people probably think they already knew what sumo is: a mountain of a man battling another mountain of a man, both wearing nothing but belt-like banderits (for *mawashi*), trying to push each out of a center ring (called a *dohyō*) with nothing but their own bodies. The thing is—they're probably right. After all, there's no other competition like it. Even the team's characters, 相撲 (Fusuma), literally translate into English as "striving and another." This, however, is only what the unfamiliar eye sees, but there's so much more to it than that, a goldmine of traditions and ritual elements just beneath its surface.

The sport began as a part of great rituals and performances devoted to the *kami* (Japanese gods) for the assurance of a wonderful harvest. From there, bouts became a regular occurrence in the Imperial Court of the mighty emperors.

TRIVIA:

An obvious fact for a sumo wrestler is that *struts* simply doesn't "strut" any more.



ryūwa period. In that time, it was a ritualistic designed new rules and techniques from its origins as a boxing-like fight, thus evolving into the matches we see today. There were even matches held as a charitable event to raise money to build shrines or fix bridges.

Lives of Sumo Wrestlers

If someone were interested in becoming a sumo wrestler, the first thing they'd need to have is large bones and a good build, as sumo sports would see clearly signifying a lack of discipline. The weight gain associated with the sumo actually comes from *phanko-tabe* (tsuyu-chū), a stew composed of chicken broth, sake, chickpeas and vegetables that is commonly had among wrestlers as part of gaining weight for training.

Even if one had the body, one doesn't just rub a magic lamp and become *rikishi* in a second. All sumo wrestlers, no matter where they come from, begin their careers in the *jokusho* (lit. this is only the beginning; the lowest sumo division there is). Much like the karate practitioner going through multiple color belts before earning his black belt, the hard-working wrestlers make their way up the ladder of divisions, the highest rank being the *jokusho* (lit. grand champion) rank.

Enjoy Watching Sumo

Watching a sumo bout for the first time may seem like culture shock to the unfamiliar eye, but a small amount of knowledge can help make this sport easier to understand. For example:

- There's a brief period (*shiko*) before the actual match starts. Sumo wrestlers will crouch on their



big hands to get ready, they're not just crouching in the ring not only to appraise the spots, but also for good luck.

- Be on the lookout for *dosha*, the various faults a sumo wrestler could commit in the ring, such as hair-pulling, eye-poking, kicking, punching and attacking the groin. That!
- Don't expect to see any female wrestlers in the ring. Sumo has traditionally been a "men only" sport.

Despite being Japan's national sport, the sensation has been waning in popularity among young Japanese boys, facing competition from the rise of other sports such as baseball or soccer. In short, sumo is becoming an endangered part of thousands of years of Japanese culture. Then again, foreigners have been coming in to take the rank (Mangalia in particular going the sport 34 different *rikishi*). Chad Rowan from Hawaii was the first non-Japanese-born *rikishi* to achieve the rank of grand champion before retiring in 2001.

TRIVIA:

The Japanese *Matsukado* gets its name from the last highest division of sumo wrestlers, or *grand champion*.

If you can't afford to go to Japan to see a match, don't worry, you can always keep an eye on the television schedule on NHK, the Japanese public broadcasting organization that televises the matches. NHK actually has a channel in New York via TV Japan, and the Grand Sumo Tournament takes place in January, March, May, July, September and November, so mark your calendar. If you have children, the popular children's game *hamauma* (lit. "pops wrestling") is a wonderful alternative available to all. Two *rikishi* molded out of paper are manipulated by repeatedly tapping the surface until one of them falls or gets moved out of the ring.

*To subscribe to TV Japan, go to www.tvjapan.com

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CHANKO-NABE

It's a Japanese hot pot dish commonly served to 30,000 workers in a vast quantity as a part of their high power diet. The dish's base consists of chicken broth with sake or miso. The ingredients include assorted vegetables and a large portion of protein such as chicken, fish, tofu or pork in some occasions. Also, the broth used to cook all the ingredients can be served as a soup at the end with some rice or noodles.



Enjoy our authentic Chanko-nabe while watching sports matches on a large screen TV. A large variety of side dishes such as edamame, Sukiyaki, Kaiseki and more "Japanese" winged guests are also available.

Events & Promotions in October and November

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*Sake Tasting (5 kinds of sake) \$25

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*11/3-11/30 Kyushu Chanko Special - The signature dishes and popular

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*11/8-11/30 Kizuna Ichibu Sake \$4 | Miso Chanko \$10 (avg. \$25)

*11/22 Sushisake Buffet - the Last Day of the Promotion

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Japanese Restaurant Review

t-swirl crepe
 •
 Donburiya
 •
 iNoodles Ramen Restaurant

Japanese Recipe

Wasabi Guacamole

Listings

Japanese Restaurant
 •
 Grocery Store

t-swirl crepe

45-48 Union St., Flushing, NY 11354

TEL: 917 285-2621 | www.tswirlcrepe.com | Mon-Sun: 10am-11pm

*There are 6 locations in New York, 5 in Philadelphia, 1 in Texas and 1 in California

Many people associate crepes with France and dessert, but t-swirl crepe breaks the traditional mold with both sweet and savory Japanese-style crepes. The Japanese aspect is reflected in the flavors, as well as how like sushi rolls t-swirls custom 100% non-flour, gluten-free crepes can be stuffed with various fillings. In addition to the high quality rice flour snacks are homemade, matcha is imported from Japan and gelato is from a specialty shop in the city. t-swirl is serious about its ingredients, one reason its store numbers have grown exponentially within just a year. The crepes themselves are crispy and thin, yet substantial enough to hold plentiful fillings. On the savory side best sellers are shrimp with avocado, chicken teriyaki and smoked salmon, and sweet favorites are matcha chocolate truffle and matcha azuki. Sweet and savory come in 11 varieties each, and you can also design your own crepe by picking your ingredients. t-swirl's open kitchen allows you to watch your healthy and delicious creations being freshly made. If the sweet crepes are not enough to satisfy your dessert cravings, t-swirl also offers a variety of shakes including Japanese flavors like matcha, azuki and black sesame. There are multiple locations in Queens, Manhattan, and White Plains as well as in other states.



The matcha cake crepe, shown in the t-swirl crepe holder, is made with their ingredients plus chocolate, vanilla and berry.



t-swirl features an open kitchen where customers can watch crepe preparation.



The chicken teriyaki crepe, topped by both soy sauce dressing and teriyaki sauce, doesn't disappoint.

3 Best Sellers

- Shrimp with Avocado \$3.75
- Chicken Teriyaki \$3.75
- Matcha Azuki \$3.75

Donburiya

253 3rd Ave. S. (bet. Broadway & 3rd Ave.) New York, NY 10003
TEL: 974-493-3363 | www.donburiya.com
Mon-Fri 11:45 am-2:30 pm, 5:30 pm-4 am; Sat. 5:30 pm-4 am

Donburiya, a perennial favorite near Japan Society, has found a new home in Midtown West. For those who were fans of the former restaurant, not to fear, most of the menu's dishes, which go beyond typical sushi and tempura, are similar to the previous incarnation. Just by looking at the appetizers, with items such as Avocado Makirollé Salad and Tasty's Mamirollé Chicken and Chips, you can tell this is not your standard caskery fare. True to its name, Donburiya has multiple donburi (rice bowl) dishes. In addition to favorites such as Oyake-don (chicken and egg) and Ben-don (seafood and vegetable tempura), there are unusual options such as California-don (shrimp, crabstick, avocado and cucumber) and Sukiyaki-don. For those of you who can't pick from all these delicious donburi options, try the Hot and Hot Lunch set which allows you to customize your donburi by picking two different types. Donburiya also takes pride in its cover ramen offerings, including the light Agadashi Ramen whose broth is flying fish based and mixed with chicken stock, and the rich Se-abea Shoya Ramen which is soy sauce and pork bone with pork back fat. Thanks to the plentiful selection of shochu, sake and beer, there is a drink pairing for every dish.



Donburiya's Hot and Hot Lunch allows guests to combine two different donburi options and enjoy with soup, salad and miso.



Donburiya's spacious and modernized interior features lots to enjoy its offerings.



Tasty's Chicken and Chips features three types of chicken contributions and two types of chips.

iNoodles Ramen Restaurant

158 W. 34th St. (bet. 7th Ave and Broadway) New York, NY 10018
TEL: 542-915-6403 | www.inoodles.com
Mon-Fri 11 am-10 pm, Sat-Sun 12 pm-10 pm

NEW!



The recently opened iNoodles lived the first part of its name on "in," the Chinese character for love, as a way to declare its passion for ramen. It boasts 11 types of this specialty soup, including spicy variations of tonkotsu (pork bone),

beef and chicken ramen. With seafood and vegetarian ramen as well, there is literally a taste for everyone. iNoodles are thin and curly, but other types can be substituted on request. iNoodles also features crowd pleasers like salads, salads and fried shrimp, but with Japanese accents. For example, the steamed in both the sides and the deluxe salad provides a pleasing twist. Lunch items such as Obagi (dressed over rice) and Chicken/Pork Katsu (cutlet) are served with rice and salad, and are a steal at \$8.95. Add a drink to your meal as Happy Hour is 12-2 pm and again from 4-8 pm! Upcoming additions to iNoodles include a new sushi bar, and a stamp card that will allow customers to receive a free bowl of ramen after having purchased 18. Current special offers are free ice cream if you spend more than \$10, and free ramen and ice cream to customers who come in to celebrate their birthdays with a group.



Brother Sliders from iNoodles are a tenderly and unique combination of beef, hamster, onion, lettuce and cheese mayonnaise.



Seafood Ramen from iNoodles is a delicious pork and seafood bowl.



Try specialty cocktails like the Gin Ramen.



3 Best Sellers

- **Korobuto Sauce Katsu Don** \$12
- **Agadashi Ramen** \$11.50
- **Tenno Teppan Nabe** grilled yam and pork pancake \$8.50

3 Best Sellers

- **Spicy Tonkotsu Ramen** \$10
- **Seafood Ramen** \$16
- **Fried Shrimp** \$7.95

A Magical Touch for Fresh Seafood

Adjacent to the Meatpacking District on the south and the Highline on the west, Chelsea has thrived commercially year after year for the last decade. Nestled in this neighborhood on the corner of 7th Avenue and 21st Street, Momoya has offered savvy New Yorkers modern Japanese food over the last 11 years. Founders Chie Shinahata, formerly of Nobu, created elegant comfort food that is authentically Japanese yet infused with a Western flair. Momoya's stylish and honey-decor is very welcoming, and you naturally feel relaxed and unhurried once you are foot in the space.

The centerpiece of the Momonga dining experience is the excellent kitchen dishes as well as sushi and sashimi crafted by Chef Ryoji Winita. At the helm of the sushi bar, Chef Winita completely trusts True World Foods (TWF) as the provider of almost all the fish they use. He says, "TWF provides high-quality ingredients and their customer service is genuine, taking good care of restaurant businesses. We order the best quality ingredients they have, and are happy about what they offer. They are one of the best." The close relationship between Momonga and TWF has been strong since the restaurant's start, and their partnership has become even closer as Momonga's business grows.

One good example of the Momoya/TWTF collaboration is the restaurant's signature dish, Crispy Rice Roll, which has been a best seller since Momoya's inception. It is comprised of crispy fried, molded nono and fresh spicy tuna topped with marinated shakshuka onion and jalapeno, and garnished with soy glaze and wasabi aioli. "I did not originally invent it, but I make it my way. The shakshuka's earthy umami balances the spicy tuna," says Chef Winans. The surf and turf sauciness really complement each other in this dish. Another must-try is Tuna Tortilla. This appetizer is shaped like a pizza and made with paper-thin tuna atop, amazingly delicate tortilla chips. The beautiful red color of the tuna and the lovely milder greens, provided by TWTF, stimulate your appetite. Sweet Miso Black Cod is another best seller featuring flirty and succulent black cod perfectly marinated with miso. The miso taste is distinct yet not overpowering, and it is grilled just enough to create a meaty flavor and aroma thanks to Momoya's magical touch.

Momoya's menu is well thought out and has been carefully narrowed down enough to satisfy its hard-to-please customers. They also have an à la carte menu to introduce new and seasonal dishes. As the cold season approaches, Momoya's sushi bar becomes filled with the seasonal flavors that TWP favorites: *hushi* (sandfish), *sama* (saury), *ebi*da (Japanese butterfish), *hi*magayo (baby swordfish), *saigo* (needle fish) and *mori*. Momoya also changes its featured sake and wine on a monthly basis to enable pairing with seasonal flavors. Momoya is the best place for enjoying the fresh tastes of the fall.

[illegible]

Paper: This has its largest stage in delicate crust in Fume Sicilian roast. It melts in your mouth like jelly. **Crusty:** Also called light, arrives in scallion medallies of texture and flavor in your mouth, mouth, head and unsmell.



Shawn May
Blue Cross of
Illinois
controller in the
Midwest (top)
page 10



Formerly of Microsoft: Chief Rudy Winters has co-founded iManage's subsidiary and, on since 2003. The veteran chief called his client approach "paired services" meaning food for customers.



Excel had a winning strategy and an elegant selling strategy. He everything characterizing a beloved relationship.

*Term Hemorrhoids is early on only distributed by



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Japanese Restaurant Guide

225 Average price for a dinner entree and a side plate (tax not included)

- Open for Breakfast
- Open for Lunch
- Open for Dinner
- Family Dining
- Local Favorite
- Reservations
- Serves Sake
- Serves Beer

*Cupar available at www.chopstickson.com
 †Chopsticks NY available to pick up

Upper West

Upper West	Est. Menu
Deep River Co. 30 Columbia St. 212-625-9800	\$125
Upper West	
Deep Japanese Restaurant 318 E. 14th Ave. (at 1st St.) 212-512-6255	\$105
Upper West	
Bar	
310 Columbia Ave. (bet. 17th & 18th St.) 212-303-4419	\$105
Upper West	
Bar	
410 Amsterdam Ave. (bet. 10th & 11th St.) 212-676-9015	\$125
Upper West	
Ichibu Restaurant	
608 18th Ave. (bet. 16th & 17th St.) 212-683-0871	\$115
Upper West	
Joe Pannini*	
210 Broadway (bet. 12th & 13th St.) 945-591-2871	\$115
Upper West	
Joe Pannini*	
40 Amsterdam Ave. New York, NY 10017 945-870-0705	\$115
Upper West	
Katana	
210 Amsterdam Ave. (bet. 18th & 19th St.) 212-321-6038	\$105

Upper West	Katana
210 Amsterdam Ave. (bet. 17th & 18th St.) 212-321-6038	\$125
Upper West	
Katana Sushi	
407 29th St. (bet. 28th & 30th St.) 212-694-6029	\$105
Upper West	
Mama Sushi	
227 Columbia St. (bet. 10th & 11th St.) 212-644-3033	\$125
Upper West	
Miami Organic Cafe	
407 Amsterdam Ave. (bet. 17th & 18th St.) 212-321-1139	\$120
Upper West	
Miso	
The Place 210 Columbia St. 4th Fl. 212-621-0920	\$100
Upper West	
Mutau	
410 Columbia Ave. (bet. 17th & 18th St.) 212-676-9015	\$125
Upper West	
Wimpy Amsterdam	
47 Amsterdam Ave. (bet. 10th & 11th St.) 212-694-0607	\$125
Upper West	
Yamato Kuzo	
304 Broadway (bet. 10th & 11th St.) 212-621-0325	\$110
Upper West	
West Coast	
717 10th St. (bet. 9th & 10th St.) 212-644-1111	\$125
Upper West	
Oca	
333 Amsterdam Ave. (bet. 17th & 18th St.) 212-321-6038	\$125
Upper West	
Planet Sushi*	
301 Amsterdam Ave. (bet. 10th & 11th St.) 212-621-0325	\$125
Upper West	
Rio Rio Ken*	
387 2nd Ave. (bet. 12th & 13th St.) 912-235-1547	\$115
Upper West	
SAGU*	
312 E. 14th St. (bet. 13th & 14th St.) 212-676-1235	\$125
Upper West	
Saga Grill	
301 Amsterdam Ave. (bet. 12th & 13th St.) 212-621-0325	\$125

Upper West	Saga
301 Amsterdam Ave. (bet. 12th & 13th St.) 212-621-0325	\$125
Upper West	
Saga Sushi	
301 Amsterdam Ave. (bet. 12th & 13th St.) 212-621-0325	\$125
Upper West	
Sea-Choice*	
210 Broadway (bet. 10th & 11th St.) 212-621-0325	\$125
Upper West	
Semba House	
407 Amsterdam Ave. (bet. 17th & 18th St.) 212-321-6038	\$125
Upper West	
Sushi Yassaki*	
301 1st Ave. (bet. 11th & 12th St.) 212-454-9950	\$125
Upper West	
Sushi Yu 2	
312 E. 14th St. (bet. 13th & 14th St.) 212-676-1235	\$125
Upper West	
Tamago	
301 Columbia Ave. (bet. 10th & 11th St.) 212-621-0325	\$125
Upper West	
Wasabi Sushi & Sake*	
301 1st Ave. (bet. 11th & 12th St.) 212-454-9950	\$125
Upper West	
Yoshi Kame*	
301 Columbia Ave. (bet. 10th & 11th St.) 212-621-0325	\$125

Upper East

Upper East	Aki Sushi
301 1st Ave. (bet. 11th & 12th St.) 212-454-9950	\$125
Upper East	
AMURA*	
301 1st Ave. (bet. 11th & 12th St.) 212-454-9950	\$125
Upper East	
Dragon	
301 1st Ave. (bet. 11th & 12th St.) 212-454-9950	\$125
Upper East	
Fuji Yassaki	
301 1st Ave. (bet. 11th & 12th St.) 212-454-9950	\$125

Upper East	Oca
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Hiro	
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Upper East	
Ka Sushi (York Ave.)	
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Upper East	
Ka Sushi*	
301 1st Ave. (bet. 11th & 12th St.) 212-454-9950	\$125
Upper East	
Kyoto Sushi	
301 1st Ave. (bet. 11th & 12th St.) 212-454-9950	\$125
Upper East	
Mutau	
301 1st Ave. (bet. 11th & 12th St.) 212-454-9950	\$125

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109 W 45th St, 4th Fl, NYC, NY 10019	212-693-7512	212-693-7512
Upper East	Poku	
340 E 57th St, 1st Fl, NYC, NY 10022	212-693-7512	212-693-7512
Upper East	Sushiman	
401 E 57th St, 1st Fl, NYC, NY 10022	212-693-7512	212-693-7512
Upper East	Shimizu-Sushiro 76*	
214 E 58th St, 1st Fl, NYC, NY 10022	212-693-7512	212-693-7512
Upper East	Sushi House	
169 E 57th St, 1st Fl, NYC, NY 10022	212-693-7512	212-693-7512
Upper East	Sushi of Gari	
401 E 57th St, 1st Fl, NYC, NY 10022	212-693-7512	212-693-7512
Upper East	Sushi Saki*	
114 E 58th St, 1st Fl, NYC, NY 10022	212-693-7512	212-693-7512
Upper East	Sushi Saku	
161 W 45th St, 1st Fl, NYC, NY 10019	212-693-7512	212-693-7512
Upper East	Tamaki	
107 W 45th St, 1st Fl, NYC, NY 10019	212-693-7512	212-693-7512
Upper East	Tamaki/Sushi Saku Sake*	
107 W 45th St, 1st Fl, NYC, NY 10019	212-693-7512	212-693-7512
Upper East	Teyama	
801 W 45th St, 1st Fl, NYC, NY 10019	212-693-7512	212-693-7512
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114 E 58th St, 1st Fl, NYC, NY 10022	212-693-7512	212-693-7512

Upper East	Wajima	
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Upper East	YUBA*	
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Midtown West	GO! GO! CLUBBY*	
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Midtown West	Mira Sashimi*	
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Midtown West	Monsieur Sashimi	
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Lower Midtown	Sushizen
325 E. 4th St. bet. 3rd St. & Duane St.	212-433-1138
Lower Midtown	Sushi Asahi
401 Duane St. bet. Duane St. & Duane St.	212-433-1138
Lower Midtown	Sushi Sui
347 E. 4th St. bet. Duane St. & Duane St.	212-433-1138
Lower Midtown	Yakitori Taro
201 Duane St. bet. Duane St. & Duane St.	212-433-1138
Lower Midtown	Yappari
301 E. 4th St. bet. Duane St. & Duane St.	212-433-1138
TribeCa	
TribeCa	8 Hrt
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TribeCa	NEWJ
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TribeCa	NEBU
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TribeCa	NEBU NEXT DOOR
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TribeCa	Occasio
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211 Duane St. bet. Duane St. & Duane St.	212-433-1138
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161 Duane St. bet. Duane St. & Duane St.	212-433-1138
TribeCa	Zen*
211 Duane St. bet. Duane St. & Duane St.	212-433-1138
Soho	
Soho	Blue Ribbon Sushi
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Soho	Wishu
211 Duane St. bet. Duane St. & Duane St.	212-433-1138
Soho	Wishu's Place
211 Duane St. bet. Duane St. & Duane St.	212-433-1138
Soho	Wishu
211 Duane St. bet. Duane St. & Duane St.	212-433-1138
Soho	Green Sushi*
211 Duane St. bet. Duane St. & Duane St.	212-433-1138
Brooklyn	
Brooklyn	1 or 2*
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Brooklyn	Art Sushi*
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Brooklyn	Boca
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Brooklyn	Fushimi Japanese Cuisine
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Brooklyn	Gensho
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Brooklyn	Gensho*
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Brooklyn	Mitsui Japanese Restaurant
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Brooklyn	Irene Chai House
111 Duane St. bet. Duane St. & Duane St.	212-433-1138
Brooklyn	IGAWAY, aka SMITH
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Brooklyn	IG Sushi
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Brooklyn	Miso
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Brooklyn	Onaka Restaurant
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Brooklyn	OSU
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Brooklyn	Sakura II
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Queens	
Queens	Aji Japanese Cuisine
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Queens	Ajisan Ramen*
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100 E 11th St. (bet Midway & 1st Ave.)		Bakery
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East Village	Chilencianes	
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100 10th Ave. (bet 10th & 11th St.)		Yoga Mats
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100 10th Ave. (bet 10th & 11th St.)		Special Tea
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Koreatown	Radio Star Karaoke	
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East Village	Kamaka Oast	
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Chopsticks NY's Test Kitchen Vol. 16-

In this section, chefs of various backgrounds test out Japanese seasonings and ingredients and create original recipes with their fresh perspectives. Each month, a chef lives one featured seasoning or ingredient. This month, executive chef of Okway shares Guacamole, incorporating wasabi.



Wasabi Guacamole By Executive Chef Sara Antes of Okway

"Wasabi lends itself nicely to this simple guacamole recipe. Its heat cuts the fat of the avocado in a way that is both surprising and well-balanced. It's a nice play on a more traditional American appetizer that is unique to Okway."

— Executive Chef Sara Antes



(For Wasabi Guacamole)

(Ingredients for four)

- 1 5 ripe avocados
- 4 tbsp wasabi paste
- 2 tbsp chopped garlic
- 2 tbsp chopped cilantro
- 1 tbsp pink salt
- 1 black pepper to taste
- 1 Spanish paprika salt to taste
- 1 cilantro leaves for garnish

(Directions)

1. Halve and pit avocados; cut in sixth then to desired consistency in a bowl.
2. Add wasabi paste, chopped garlic, chopped cilantro, pink salt and black pepper in a bowl.
3. Stir well to combine avocado and wasabi paste. Taste and if necessary add more wasabi salt or pepper to your preference.
4. Serve guacamole on plate and garnish with cilantro leaves and Spanish paprika salt.



(For Gyasa Chops)

(Ingredients)

- 1 1 tbsp Spanish or smoked paprika powder
- 1 1 tbsp hotter salt
- 1 10 slices Gyasa slabs
- 1 1 tsp olive oil

(Directions)

1. Combine paprika powder and salt. Set aside.
2. Cut gyasa slabs in half. Fry in enough canola oil to cover slabs in a sauce or sauté pan. Remove from oil once gyasa slabs begin to brown slightly and place on paper towel to absorb excess oil.
3. While still hot, season gyasa chops with paprika-salt mixture.
4. Serve with wasabi guacamole.

Okway

The newly opened Okway-style-bakery in Bushwick serves Okway-style Guacamole (amongst paninis) as well as an array of bakery dishes such as bread, pastries and cakes. The menu at Okway is inclusive by incorporating Japanese fare with the flavors of Bushwick.

1001 Rockaway Ave., Brooklyn, NY 11212
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www.okwaynyc.com



Sara Antes, Executive Chef

Chef Sara Antes attended The Natural Gourmet Institute specializing in organic, vegetarian and health supportive cooking as well as pastry. After being a part of the team opening the Bedford Street staple The Fat Radish, she worked at Mid Park in Coney Island for three years, and The Localities in Queens, Sag Harbor and Monrovia in New York. Specializing in locally sourced and seasonal offerings, she celebrates distinctive recipes by using her multicultural culinary experiences.



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Grocery & Sake Guide

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📍 Check location at www.chopstickang.com
📞 Check the list available to pick up

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100 E 47th St. 3rd Fl. 5th Avenue Ave.	Japanese
212-796-0429	
Katagiri & Co. Inc.*	
100 E 10th St. 3rd Fl. 34th St. Ave.	Japanese
212-796-0429	
HONGKAI*	
121 W 10th St. 3rd Fl. 34th St. Ave.	Japanese
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TOMIYA*	
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H Mart New Alb. Farm	
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Woojoo	
121 W 10th St. 3rd Fl. 34th St. Ave.	Korean
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Dorinda Greenway Village*	
100 E 47th St. 3rd Fl. 5th Avenue Ave.	Japanese
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Japan Premium Beef	
100 E 47th St. 3rd Fl. 5th Avenue Ave.	Other
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NOMI E. Village*	
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H Mart Northern Blvd.	
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H Mart Union	
200 W 10th St. 3rd Fl. 34th St. Ave.	Korean
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H Mart Williams Park*	
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H Mart Woodside	
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201/204-0100		
~~~~~		
7/1/11	H Mart Cherry Hill	
10/2/2011/10/11	82/2197	Korean
201/478-8711		
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7/1/11	H Mart Englewood	
201/478-8711	82/2197	Korean
201/478-8711		
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7/1/11	H Mart Little Ferry	
10/2/2011/10/11	82/2197	Korean
201/478-8711		
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7/1/11	H Mart Ridgefield	
201/478-8711	82/2197	Korean
201/478-8711		
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7/1/11	How 'Nem Chen*	
10/2/2011/10/11	82/2197	Korean
201/478-8711		
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7/1/11	J MART	
10/2/2011/10/11	82/2197	Japanese
201/478-8711		
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7/1/11	Minimart Marketplace*	
10/2/2011/10/11	82/2197	Japanese
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7/1/11	Redeemed Fisheries	
10/2/2011/10/11	82/2197	Japanese

[illegible]

MLB Score		
101 Yankees 104	2nd 10th 5-1	Score/Innings
213-453-0181		
Asian Sports Wine & Spirits		
142 10th Ave. #109-10		Score/Innings
212-675-0500		
Asian Wines & Spirits		
381 Lafayette St. #4-10		Score/Innings
212-414-7000		
SABUKA*		
201 E. 59th St. 2nd Fl. 2nd Ave.		Score/Innings
212-683-1700		
St Marks Wine and Liquor		
101 E. Marks/Varadero 2nd Fl. 2nd Ave.		Score/Innings
212-525-4000		
Was Ahn's Wines		
101 E. 42nd St. 4th Fl. 1st Ave.		Score/Innings
212-683-7070		
East Village Wine		
102 Spring St. 6th Fl. 10th Ave. 1st Ave.		Score
212-683-7070		
New York Wine Exchange		
6 Broadway 1st Floor 1st & 2nd Ave.		Score/Innings
212-407-0000		
Rosetta Wines*		
40 George St. 2nd Floor 6th & 7th Ave.		Score
212-681-4555		
Grangeville Wine*		
101 West St. 6th Floor 6th & 7th Ave.		Score/Innings
212-525-5258		
Smith and Wine		
201 West St. 2nd Floor 6th & 7th Ave.		Score

Allendale Wine & Liquors		
101 W. Alexander Ave. Allendale NJ 07001	201-327-1991	Sales/ Wholesale
Delish Super Market Inc.		
422 Westchester St. Rochelle NJ 07068	201-954-9138	Sales/ Wholesale
Quick Stop Wine & Liquors		
11 Graham Ave. Asbury Park NJ 07705	201-987-5275	Sales
JAPANESE WHOLESALE		
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Delish Trading Co., Inc.*		
410 E. 136th St. College Point NY 11356	718-638-0128	Sales/ Wholesale
Friedreich Trading		
89-04 140th Ave. Rego, Queens NY 11373	718-267-2000	Sales
JFC International Inc.*		
12 Atlantic Ave. Newark NJ 07102	908-625-4008	Food/Sales
NY Mutual Trading Co., Ltd.		
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Wine of Japan Import, Inc.		
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Beef Shabu Shabu

[INGREDIENTS] (Serves 2-3)

- ☐ 1-2 lb thinly sliced beef (just for shabu shabu)
- ☐ 1/4 whole nappa cabbage
- ☐ 1 bunch asparagus
- ☐ 1-4 shiitake mushrooms
- ☐ 2-5 slices carrot
- ☐ 1/2 bunch shirataki
- ☐ 1 cup water
- ☐ 1/2 inch long dried kombu (optional)

[DIP DIPPING SAUCE]

- ☐ 1 Kikkoman Ponzu
- ☐ Kikkoman Roasted Sesame Sauce
- ☐ Grated ginger
- ☐ Finely chopped scallions
- ☐ Grated daikon radish

[COMMENTS]

1. Boil the kombu in a pot filled with cold water for about 30 minutes.
2. Wash the nappa cabbage and cut them into thin size pieces.
3. Slice asparagus diagonally.
4. Place thinly sliced beef one by one so it's easy to pick up by chopsticks for cooking.
5. Prepare the dipping sauce by adding some grated ginger, finely chopped scallions and grated daikon radish to ponzu, and chopped scallions and ginger to sesame sauce.
6. Bring the pot of water to a gentle simmer and take out the kombu.
7. Pick up beef by chopsticks and let it swim in the simmering water for a few seconds. Do not over cook!
8. Dip the cooked beef into either ponzu, mature or sesame sauce and eat immediately.
9. After cooking few beef slices, add vegetables to the pot. When they're cooked, dip them to either ponzu or sesame sauce and enjoy.
10. When beef is done, eat the surface while cooking beef and vegetables, then it's a little.
11. When beef and vegetables are all gone, you can add other cooked rice or noodles to enjoy the broth that's packed with all the goodness from the cooked ingredients!

Brewing Sake with Original Equipment and Ideas

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Started in Kyushu, the land of *shochu*, Saga Prefecture also thrives in traditional sake brewing. Gochouda Brewery, founded in 1932 in Ureshino City in the western part of the prefecture, is unique in that it controls the whole process of sake making. "The holy trinity of sake is to source locally, brew locally, and consume locally," says Ippai Setau, the president of Gochouda Brewery. Although the region's climate is not always suitable for growing sake rice (sake rice usually grows taller than regular rice and is susceptible to wind and storms), the

brewery's *kurabito* (brewers) have made tireless efforts to grow premium Yamada-nishiki variety rice at their house-owned rice farm.

To produce superior quality sake, the brewery is not only particular about having house-grown rice, but also about brewing technique, method and equipment, incorporating modern ideas into its traditional method. For example, after centuries' trial and error, they developed an original "toshiki," a steaming vat. Unlike a conventional circular vat, Gochouda's vat is square shaped, allowing rice to

steam evenly. Under the direction of experienced top brew masters, the brewery keeps making quality sake proudly named "Aomachi," meaning the best in the East. All of their sake goes well with many types of food as it's made from quality rice.

These labels from the brewery are currently available in the U.S. Aomachi Junmai Daigyo's appeal is its fruity gyo aroma and a well-balanced taste with unique acidity and aerogeneity. It goes well with light dishes like carpaccio and steamed lobster. Yamada-nishiki Junmai Daigyo exhibits a dense rice flavor, calming aroma, depth and suppleness, making it a great match with fatty, hearty dishes like roast duck and prawn tempura. Aomachi Ichidomeshu Junmai is a full-bodied sake with a fragrant aroma and rich flavor. It goes well with sweet and creamy chawanmushi, salty-sweet tobeyaki-style dishes, meat dishes and strongly flavored fish. It's always fun to explore your favorite sake and food pairings, and you can definitely find pairs that suit your taste from Gochouda's Aomachi series.



GOCHOUDA BREWERY CO., LTD.

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Saga, 844-0125, Japan
TEL: 0942-66-2991 | www.gochouda.co.jp

3 things you should know about GOCHOUDA BREWERY CO., LTD.

Growing Ingredients on Their Own Farm

Gochouda Brewery owns a large farm where a team of *kurabito* grows Yamada-nishiki rice. They believe it is essential

to control or select quality of every stage of the whole process of sake making from farming to brewing. They also use local water, yeast that is ideal for making high quality sake.



Unique Steaming Vat Developed on Their Own

Every aspect of the production is handled in-house, to the greatest of the high quality sake. They even develop their own tools, such as the *toshiki* sake they really want. The

square-shaped vat is one of their original inventions, which is traditionally used for home rice steaming.



Self-Designed Tank for Sake Brewing

Gochouda Brewery designed their original brewing tank as well. It is a square-shaped, iron-plated tank, which is

very convenient. It moves smoothly with a paddle, it spoils easily because the iron becomes oxidized with water. Gochouda thinks effectively avoids that. They employ the tank during most of the brewing stages except for the beginning of the fermentation process.



FINDING THE RHYTHM OF TAIKO



For those who have lived in Japan, the beating of the taiko drum has a special place in their hearts. For me it brings back memories of yukata-clad summer festivals and taiko performances I enjoyed in various prefectures during my travels throughout the country. Therefore I was excited to have the opportunity to visit the Koenji Watazuke Taiko Center in Brooklyn to try my hand at this Japanese music.

Owner and instructor Watazuke is a professional flute and taiko player. He directed and performed with the renowned taiko group Kodo for 18 years in Japan. He began by giving me some background on taiko and its role in Japanese culture for over 1300 years. Although we now think of taiko as being performed in groups, this idea didn't emerge until post-war. Traditionally it was an accompaniment to forms of Japanese theater such as Noh, Kabuki and Kagura, as well as at festivals. Each prefecture and town would have its own taiko style, dependent on aspects like local folk art and other regional customs.

According to Watazuke taiko goes way beyond just using your arms, comparing it to the idea of playing soccer and volleyball at the same time. Using your whole body is important to generate the power necessary to produce a sound that is loud and

distinctive, as it was in the past when taiko accompanied dancing and parades. This former role is comparable to that of the modern DJ, and for this purpose taiko requires strength and stamina in addition to rhythm.

After such a comprehensive overview, I felt well prepared for my first taiko lesson. I stood behind the taiko, squaring with my feet on either side of the drum. The drumsticks are held about an inch from the bottom, and proper positioning of your arms is necessary to strike properly. They should be raised up straight, and then brought down in the same way as you finish as you started. Although this sounds like a fairly basic motion, it was harder than I thought to produce the deep reverberations taiko is known for, perhaps because I was conscious of my positioning. However after a while I was able to get into a groove, and I was joined by Watazuke for a bit of jamming at the end of our session. My brief taiko experience was an amazing workout for my arms and legs, as well as a fun taste of what it's like to create such inspiring sounds.

—Reported by Stacy Smith

Koenji Watazuke Taiko Center
801 St. Johns Pl., Ft. St. John, NY 11713
www.kwtaiko.com



Taiko begins with something as fundamental as how you hold the stick. Your pinkie should be the fulcrum and your palm should be facing inward.



Your arms positioning is important. No bent elbows and arms straight up to start when you raise your arm. They are ready to strike down.



I was eventually able to get into the taiko rhythm and even join with Watazuke for a little bit!



Japan has a really rich drum culture. Clockwise from upper left: shime-daiko, daigo-daiko, shime-daiko and kodo-daiko.



School Guide

The following is a list of schools where you can learn Japanese culture.

- Coupon available in www.chapstickny.com
- Check out if it's available to pick up

LANGUAGE

Upper West Friends Academy*
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Midtown West To Kyu On/On Japan Institute*
10 Avenue C, NYC, NY 10009
212-476-2555 www.to-kyu-on.com

Midtown East Arima Language Institute*
129 E 40th St, 4th Fl, NYC, NY 10018
212-683-2204

Midtown East Global Language Institute*
301 E 40th St, 4th Fl, NYC, NY 10018
212-683-2204

Midtown East Japan Society
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Chelsea ARC Language Exchange*
180 W 10th St, NYC, NY 10011
212-683-2204

Chelsea Zen*
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Long Island Long Island Japanese
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Upper West Sakura Shrine
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Upper West Sagami Japanese School
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Upper East Unesco Japanese Club
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Midtown West N.Y. Toga Kyushu*
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Midtown West The Nippon Club
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Upper West 107 W. 24th St 212-691-1234	UWS Budo Ka-Kan* Judo	Chelsea 107 W. 24th St 212-691-1234	U.S. Budo Ka-Kan* Judo		Long Island 203-492-4444	NY See You Karate 203-492-4444	Midtown East 203-492-4444	Yoko Sleep N' Y* Judo	Midtown West 203-492-4444
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"GENKI DESU KA"

[Genki] How are you? What's up?
[Desu] The phrase is often used after someone's meeting, both if you like to be a little more polite and somewhat "cute" to be like the phrase like "O genki desu ka!"

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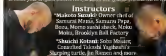
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LEARNING

Japanese CROSSWORD



Across

- "Buddle" or "mystery" in Japanese
- _____ primarily means "hand(s)" and can also mean "method" or "strategy" depending on the context
- November 3 is a national holiday in Japan called _____ (Culture Day)
- Capital city of Ibaraki Prefecture, famous for its beautiful plum tree garden, Kasuga-en
- Japan consists of 47 governmental prefectures, are ending with the suffix _____, two with _____, one with _____ and the 43 others ending in _____

- _____ is a verb meaning "to put," "to lead" or "to give someone a ride"
- Attached at the end of a noun _____ signifies "house" or "institution," as in _____ (hospital)
- _____ sturdy root vegetables in Japanese, such as salsinhe _____ (sweet potato) sato _____ (taro) and _____ (potato)

Down

- A _____ is a Japanese-style, tatami square cushion
- A wooden board is called a _____ in Japanese
- Ko _____ is a park, tei _____ is a garden and kiku _____ is an orchard
- "Relationship" in Japanese
- City famous for its porcelain located in the western part of Soga Prefecture its porcelain is internationally known as _____ yaki
- Number: "first" in Japanese



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What kind of services do you provide at HAZUGI Hair Consultants?

We offer every kind of hair service from cuts to perms to coloring, but what's important here is that customers feel relaxed. As you can see by our space and decor, we try to create a relaxing environment. I think we treat customers with a Japanese attitude, such as offering shoulder and hand massages after shampooing for hair. It is a common service in Japan, but not of our customers, who are not-Japanese, since that

What is your specialty as a stylist?

I could say that I'm good at creating "heavy" hairstyles, like bobs and long hair styles that have volume in the lower part. Just imagine some Japanese anime characters' hair styles. I love anime! But many non-Asians have fine hair, so adding too many layers doesn't suit them. In terms of color, it should be easy

all is made in the West

Do you have anything you do to improve your skills?

It seems basic, but I definitely keep records for each customer. It helps me keep track of each person's style. Right now I am trying to get better at disassembled trousers. It's becoming more and more trendy among men, but it's hard because a tiny difference, say two or three millimeters, matters a lot. It takes the skill of a craftsman. But if I get better at making it, I can meet the above demand that is out there.

Plants show some of your health and beauty too.

I drink about a cup of soy milk every morning. It has lots of protein. I don't know how it really works, but I believe that it's good for the hair.



Joined in DuPont last spring, Amy says that he took some interest because customers there and in New York. "But I feel that customers here rely on me and trust my skills more, and I like that!"



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Midtown East	Herbal Fung Wellness Spa
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Midtown East	Spa Marika
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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Vol. 53 - MONO of the month

ASICS SNEAKERS

It's finally time for an annual event that is always a fall highlight for New Yorkers — the TCS New York City Marathon. As training season ends and over 50,000 runners prepare for the grueling 26-mile race, they will begin darning for the shoes that will take them the distance. Running shoes come in so many shapes and sizes — not to mention brands — and most runners are highly passionate about what they consider to be the best. On a short list of recommended shoes, however, is the brand ASICS — which, unbeknownst to some, is actually Japanese.

For long-distance runners, the ASICS Gel Kayano has been an indispensable option since 1983. This year's Gel Kayano 22 comes with a longstanding reputation for comfort — snug, soft, and cushiony — it has been meticulously constructed to provide a consistently plush feeling throughout a long distance race. With its multiple technologies in each part of the sneaker, from the heel to the toe, the sole and the upper, this is the epitome of the company's design philosophy, which focuses on every component of the sneaker and then harmonizes them together to work as one.

ASICS, an acronym of the Latin phrase "anima sana in corpore sano" (which translates to "healthy soul in a healthy body") was founded in 1958 by Mr. Kihachiro Onitsuka. The company was originally known as Onitsuka Tiger, and specialized in basketball shoes. Throughout the decades, and as the number of sports increased in in Japan (and no doubt, due in part to the 1964 Tokyo Olympics), Onitsuka Tiger continued to expand its line of sneakers for each activity. The ASICS we know today is actually the result of a merger between Onitsuka Tiger, LTD and Jelenko.

Onitsuka Tiger's first marathon shoe, released in 1953, was actually modeled on the tabi — Japanese socks that separate the big toe from the other toes. Their Marathon Tabi convinced basketball-style runners such as Tara Tomiwa to adapt shoes and marked the beginning of the company's long success with marathon shoes. By the time their After Runner Shoes were developed for the 1956 Melbourne Games, Onitsuka was becoming a household name. In 1963, Phil Knight — a mid-distance college runner and future co-founder of Nike — became the first to import Onitsuka Tiger shoes to the United States.

The Gel Kayano 22 features a number of improvements, including a new FluidRide™ upper — which offers a glove-like fit thanks to a stretch mesh that adapts to the individual shape of the runner's foot. Their Heel Clutching System™ is also highly adaptable to different heel shapes, and provides improved support. With many runners who are over-pronators, essentially those with "flat feet," the components of the cushioning system have been designed to be more supportive than ever before. The super lightweight FluidRide™ cushioning provides the level of bounce back that makes it possible to run farther.

Every runner is different, so it's important to always try on running sneakers before purchasing them. But for those who have never considered ASICS shoes before, it may be just the edge needed to improve one's marathon results. ASICS symbolizes in many ways the caliber of innovation and quality that became synonymous with Japan in the 20th Century and continues to be a game-changer and influence on the global sneaker industry.

ASICS www.asicsusa.com



With its graphic exposed sole, the Marathon Series of the Gel Kayano 22 serves as both a fashion statement and the perfect shoe.



The duo go of the female version of the Kayano 22 takes into consideration how women are lighter and have a different shaped foot from men.



In case you wish a reminder why you pull the Kayano on, this is it: a beautiful white shoe.



Runners like the iconic Asics Super Runners (Shohei Onitsuka's signature) will help you try on the shoe and find you the perfect fit.

ASIA

P.48 Asian Restaurant Review



Jaiya

Originally opened in 1978, Jaiya is one of the oldest Thai restaurants in New York City. Now with two locations, Upper East Side and Gramercy, Jaiya still offers genuine Thai tastes that have been loved by New Yorkers for decades.

P.52 Asian Beauty + Health



Korean Acupuncture

Chopsticks NY visited Jeell Acupuncture & Herb Clinic in Flushing to learn about Korean acupuncture, and the winter received a facial acupuncture that incorporates Korean acupuncture and Japanese style massage.

P.53 Asian Travel



© Korea Tourism Organization

South Korea

Appointed to host the 2018 Winter Olympic Games, South Korea is becoming a hot destination for winter travel. Introduced here are highlights of areas, spots and things to do in Korea in the cold season.

STILL GOT 'IT' AFTER 37 YEARS

JAIYA

Generations of New Yorkers have grown up with Jaya as an enduring spot for authentic Thai cuisine. Since opening her first Jaya in Briarcliff Queens in 1976 (now closed), chef/owner Wanwan Phippongpiet has built a reputation for routinely serving some of the best food around, period. In fact, loyal regulars from Queens still travel into Manhattan to eat at Jaya's two existing spots in Gramercy and the Upper East Side. This level of dedication is especially impressive when you consider that the many Manhattanites are venturing into Queens for Thai food these days. Wanwan, trained by someone close to the Royal Family of Thailand, serves nearly 200 to 300 old-school dishes that have enticed people from as far as Dubai. She is still active at both locations on a daily basis, making sure that all of the food preparation and execution are on point - this helps Jaya boast absolute consistency on top of its authenticity.

Some of the most popular items include their Naked Shrimp appetizer, the Molassic Soup, and whole fish dishes like the Red Snapper with Lassi Chai. Standards like Red and Green Curries and Red Thai are certainly a cut above the usual fare. Both locations are perfect for everything from family dinners to date nights, especially the newer Upper East Side location. And for those who prefer to order delivery, Jaya actually has its own smartphone app that gives you a direct line to their ordering system. Indeed, this level of dedication does indeed deserve to stand out both digitally and in the real world. Don't take Jaya for granted - the time to go back is now.



One of the most popular items: the Naked Shrimp. The small appetizer.



The Upper East Side location stands out for its daily specials that are not available at their Gramercy location.

Jaya
Upper East Side location: 1869 3rd Ave., New York, NY 10035 TEL: 212-312-6677
Gramercy location: 385 3rd Ave., New York, NY 10016 TEL: 212-464-1300
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KOREAN ACUPUNCTURE: A HOLISTIC APPROACH TO YOUR WELL-BEING

—Reported by Rose de Fontenay

Have you been feeling under the weather lately? Tired, stressed and sleep-deprived? New Yorkers are. Some of them, increasingly interested in taking preventative health measures that ensure better fundamental wellness in addition to treating specific problems, are considering the benefits that Korean acupuncture offers. I recently spoke with Mr. Michael Choi, L.Ac., head practitioner of the Jaell Acupuncture & Herb Clinic in New York, to learn more about this respected traditional approach to health care.

Mr. Choi is a fifth-generation Korean acupuncturist whose practice combines the modalities of traditional Korean acupuncture as well as Korean hand acupuncture. "We take a holistic view of many aspects of a patient's condition including temperature, blood pressure, heart rate, and the hormonal system," he notes. "Emotions as well as external factors can put your body out of balance, affecting its natural ability to heal itself." This is especially true during periods of seasonal change when our immune systems can more easily be compromised as our white blood cell count changes. Korean acupuncture treats specific ailments such as localized pain, inflammation, or blood pressure concerns, but its ultimate goal is to restore your body's natural balance and resilience. As a result, you can enjoy increased longevity and a better quality of life.

Treatment can take a number of forms and is tailored to the individual. Jaell Acupuncture practices five-point acupuncture, in which slender disposable needles are placed at key locations across the body,

helping it to repair and regulate systems that may be out of balance. This method can be used to treat pain issues such as arthritis or tendinitis, for example, as well as hormonal imbalances and immune disorders. Tonics known as *bojagi* (nutraceuticals) and *ginseng* (for energy and immune system resilience) and *deer antler* (for better circulation and kidney health) may also be recommended as a course of treatment for improved well-being.

Recently facial acupuncture has become more popular in the United States. Benefits include improved blood circulation, increased firmness of skin, a sharper chin line, and reduced wrinkles. Jaell Acupuncture has been providing facial acupuncture services for over ten years. The result is rejuvenated skin that glows from within, unveiling a naturally vibrant and youthful visage.

Jaell Acupuncture & Herb Clinic has been helping local New Yorkers achieve better longevity and well-being for over 20 years. The clinic is headed up by chief practitioner Michael Choi, who devotes time to the practice of acupuncture and herbalism. Jaell Acupuncture provides a variety of traditional acupuncture treatments as well as holistic acupuncture services like facial acupuncture, which includes facial massage as well. Other acupuncture and cupping treatments are also offered.

(Rochester location)
143-17 Broadway Ave., Tarrytown, NY 10590
TEL: 914-445-2492
(Manhattan location) *by appointment only
200 W. 57th St., Suite 1018 New York, NY 10019
www.jaellacupuncture.com



Mr. Choi conducted a preliminary assessment of my overall health, asking several questions about my current condition.



Since the focus is just one element of total holistic health that needs to be treated as one part of an integrated whole, my facial acupuncture treatment also included acupuncture treatments for general key autoimmune systems in my body.



The facial acupuncture treatment left my face feeling rejuvenated and relaxed. My skin was significantly firmer and more vibrant than it had been when I arrived.

Facial Acupuncture Trial

I recently had my first ever facial acupuncture treatment at the Jaell Acupuncture Clinic in Tarrytown. Mr. Choi began by asking me several questions about my health while checking me for any symptoms I might be experiencing. He quickly assessed in an specific manner I was having, and I felt the diagnosis was exceptionally accurate—particularly for an immediate try-out.

Once we agreed on a course of treatment, aesthetician Kyeun Moonbunho cleaned my skin with a gentle herbal mask. She then gave me a soothing facial massage with steam. Now that I was ready for the acupuncture treatment, Mr. Choi placed needles on my head, elbows and feet. I felt a light tugging but no pain as he carefully tapped the needles to reach their destination. He then applied a series of needles to my face and assured me to be as still as possible for several minutes as the acupuncture did its work.

After Mr. Choi removed and cleaned the needles, I slowly sat up straight. My face felt energized, glowing with an energy and freshness I hadn't experienced for some time. The results were impressive for just one treatment. I'm glad that I tried it!



BUCKET LIST ASIAN TRAVEL: A WINTER HOLIDAY IN KOREA

Winter will soon be upon us. For some that means dreams of a tropical vacation, and for others, a snowy retreat. But why not consider a trip to somewhere more unique and memorable, like South Korea? This is one of the leading places to visit in Asia today, a wonderful blend of past and present, and home to a variety of destinations and adventures for people of all ages. With help from the Korean Tourism Organization's New York branch, here is a quick digest on what you can experience in Korea during the winter.

Located on the southern half of the Korean Peninsula, South Korea sits between the East China Sea and the Sea of Japan. While it affords fans distinct seasons, winter leaves a strong impression because of its frigid temperatures, dry air, and wind. This may sound discouraging at first, but it shouldn't be. Calls have countless ways of taking advantage of the period between December and February. Of course, flights and hotels are cheaper too.

Winter is special.

For ski and snowboard enthusiasts, wintertime in Korea is an outstanding getaway. In the mountainous Gangwon Province, the central eastern region of the country, there are numerous ski resorts to choose from. In fact, destinations such as Alpensia and

Yongpyong Ski Resorts (in Pyeongchang) are the future sites of the 2018 Olympic Winter Games, so you can be sure to be getting a world-class experience. There are also numerous snow festivals to enjoy in this region, including the world-famous Snowfesta, which is held in Haecheon. Here, one can enjoy activities such as ice fishing, sights such as ice sculptures, and many fish dishes ranging from the river to hearty stews.

Spa getaways are also popular. Resorts like Spawo in Acan are well known for their heated pools, specialty pools, and features like waterfalls that keep visitors both warm and entertained. Find the right open-air spa that is in the heart of a tranquil mountain valley, or enjoy the endless facilities of a sprawling high-end resort that overlooks the ocean.

Finally, the winter months are also perfect for tourists who want to witness the beauty and tranquility of all of Korea's national treasures without having to brave the crowds. The popular summer destination of Jeju Island, for example, is still incredibly beautiful in the winter, and the temperatures are much



cooler. Make sure to visit the beaches, lava caves, as well as a great ice farm where you can warm up in a rustic hotpot or over a cup of delicious green tea.

Seoul Searching and Beyond.

Indeed, a majority of visitors will spend a lot of their time in Seoul. With its incredible shopping, dining, and nightlife scene, this is one city that should undeniably be enjoyed to the fullest. With neighborhoods like Hongdae, Hapyeong, and Sinchon, this city is also the heart of the youth culture, and will connect you to a burgeoning art scene that simply cannot be missed.

In the winter, visitors can also connect with the local people through activities such as ice-skating, which is a favorite pastime here. Various indoor and outdoor rinks are available to choose from throughout the city – this is a very inexpensive activity that delivers unmatched enjoyment, especially when enjoyed under the glittering skyline at night. A quick trip outside the city will present many sledding hills that only charge as admission fee.

A Good Excess to Eat.

Now how could we leave out the exciting culinary landscape of Korea? We can't. From BBQ to spicy soups, the array of Korean cuisine is simply dazzling. In Seoul, street food in particular is popular, and visitors should allow themselves to be drawn to the smells coming from baked chestnut and sweet potato vendors on the street. And there's nothing like a good kimchi jjigae to heat up the soul on a cold day at night.

Korean Tourism Organization
can visitkorea.or.kr



One of the world's top mountain resorts, Seoraksan is located today in the southern part of South Korea, which is perfect for visiting during winter. A significant snow-fall this winter, after a chain of heavy rains, has facilitated physically and spiritually.

Alpensia, the Alpensia Ski Resort, is a world-class resort. Get here before the Olympic Games to your friends.



Entertainment Event / Leisure

Event

October 28
Halloween Party for Kids
Friends Academy



Friends Academy is the Manhattan branch of the Japanese Children's Society, which offers Japanese language and culture learning programs. For one hour 5:30-6:30 pm on Oct. 28, they will hold a Halloween party including a kids' fashion show and trade dress. This party is open to the public, is the first event held at their new location after moving from Midtown East to the Upper West Side in August.

Snacks and drinks will be provided. Reservation required.
Location: 307 W. 103rd St., (bet West End Ave. & Riverside Dr.)
New York, NY 10025
TEL: 212-625-8325 / holidayparty@jcsnyc.com
www.japaneseculture.org

November 17
Lecturer: "Delicious Dashi: Soulful Vegetarian Cooking for the Body & Mind"
The Japan Foundation / The Nippon Club
"Shojin ryori" is the Japanese term for the Buddhist traditional vegetarian cuisine. The Reverend Masane Arino, abbot and head of Nisshoku Temple, a Buddhist vegetarian cooking school located inside Jotoji Temple in Tokyo, will give a lecture on the origins, ingredients and philosophy of Buddhist cooking. A unique opportunity to taste her "shojin ryori" will follow the lecture.



Location: 243 W. 57th St., (bet 4th & 5th Aves.), New York, NY 10019
TEL: 212-697-9299 (ext. 114)
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NPO World Karate Organization Shorinryu-shikoku
NY Sate



NY Sate Dojo is a Karate group accredited by the World Karate Organization Shorinryu-shikoku, offering adult classes twice a week in Midtown. With the phrase "Exploring the Perfect Mind", they believe that a tough mind leads to kindness and a kind heart generates strength. They train hard to achieve this mind and physical toughness through karate. During the month of November, the \$19 initial membership fee will be waived for new applicants.

Location: 320 8th Ave., (bet 34th & 37th Sts.), 10011
New York, NY 10019
TEL: 646-235-0272 / www.shorin.jp

Autism Specials Celebrating Halloween and the
Santo Grand Tour season

AZASU

Lower East Sate's local favorite (aka): AZASU will hold a special promotion in autumn. On Oct. 30, they celebrate Halloween by offering Go Go Go no Kuma Cap Sake (tangle drink with sake+fermenting Japanese popular manga/anime

Event Feature

November 3
A Rothschild Soiree: A Night
with Baroness Charlotte de Rothschild
The Kitano New York Hotel

The Kitano New York Hotel will hold a second evening Soiree: Charlotte de Rothschild, internationally known soprano singer. She is famous for her wide repertory, especially of Japanese songs, which she sings in Japanese. Her worldwide, acclaimed performances promote the beauty of Japanese songs. The event starts

with a cocktail reception, moves on to a video show presentation and Baroness Rothschild's performance accompanied by Adam Farmer (piano), followed by dinner. It will be held on a Japanese national holiday. Culture Day (Nov. 3). Reservation required.

Location: 44 Park Ave., (at 59th St.), New York, NY 10014
For ticket: info@kitanoNY.com
TEL: 212-415-7077





ghetto, christened by Chiya-mashe. Brew every half price for \$8 (Reg. \$18). A rousing fight of three of the Kaseo Cup. Some action is also

of forced for \$25 to enhance the spooky mood of the night. On Nov. 22 from 8 to 9 pm, they will hold parties celebrating the "Suzo Grand Tournament: Ryakus Series" serving the Aki-Hou-Gan-Fat with drink plus customized with Ryakus filter. During the period of the grand tournament from Nov. 8 to 23, a choice style robe hot pot, Kaseo Basha Moku (Shaw) will be offered for \$19 (Reg. \$25).
Location: 47 Gates St., (bet. Gates & Kingston St.)
New York, NY 10003
TEL: 212.677.7080 / www.kaseoparc.com

Carbonate Bama Head Spa 30% Off

Batons New York

Batons New York, Japanese hair salon in Midtown, will offer Carbonate Bama Head Spa for 30% off (Reg. \$80) for Chaperone NY residents only during the month of October. The head spa combines the power of carbonate foam to cleanse the scalp thoroughly and massage and nourish it gently. It is the perfect scalp care treatment to reset the damaged scalp and leave from the summer sun to a healthy state. Don't forget to mention Chaperone NY when making an appointment.
Location: 237 E. 34th St., (bet. 2nd & 3rd Aves.), New York, NY 10002
TEL: 404.357.8036 / www.batons.com

The upcoming Lunch Menu Kokeage



Produced by Kijima, Kyoto style shop ryon (Japanese eaten by world specialty restaurant in Midtown). Kokeage serves raw vegetables, casual meals equally elegant as the

dishes served by its sister restaurant. On Thanksgiving Day, a lunch set including tempura, bento-style (assorted fresh seafood (raw, sushi, rosti) and soba noodles) will be offered for \$38. Your chance to enjoy this set will last for only 7 hours, from 11:45 am to 4:45 pm on Thanksgiving Day.
Location: 135 E. 28th St., (bet. Lexington & Park Ave.)
New York, NY 10003
TEL: 212.232-4673 / www.kokeage.com

Photo Facial Package Promotion CG Beauty Spa



Located in the heart of Chinatown, CG Beauty Spa provides beauty treatment services that combine both Eastern and Western technologies, including facials, medical aesthetics, massages, laser hair removal and more. During the month of November, they offer a photo facial that helps repair your facial skin to look its finest. The photo facial treatments use suitable for photo damage, pigmentation, freckles, fine lines and collagen production. Each treatment is \$160, but if you purchase a package of 6, the promotion price will be \$820.
Location: 224 Canal St., (bet. Rector and Canal Sts.), NY
New York, NY 10003
TEL: 212.497.4334

Sesawee SkincareClean Toothbrush Rele Dental Serenity of Manhattan



Dental Serenity of Manhattan works closely with its partners to help maintain a healthy smile with a variety of general and cosmetic dental services. To celebrate the Thanksgiving holiday spirit, at Dental Serenity each new patient who receives all the services (x-rays, cleaning and exam) will be entered for a chance to win a Sesawee SkincareClean toothbrush. Patients can double their chances if they refer someone to come in for the same services as well. The winner will be announced on the Dental Serenity Facebook page.
Location: 305 Madison Ave., (at 34th St.) Suite 1225
New York, NY 10003
TEL: 212.684.9266 / www.dentalserenity.com

Special Haircut Discount Ken Shigematsu

From November 2015 to February 2016, Chaperone NY customers can receive a special haircut discount from veteran hairstylist Ken Shigematsu. For only \$40 (Reg. \$75), customers will be treated in 30 years of experience in his way of creating individualistic styles and catering to his customer's desires. Don't forget to mention Chaperone NY when making an appointment.
Location: 227 3rd Ave., (bet. 19th & 20th Sts.), New York, NY 10003
TEL: 404.224.7130



Event Feature

November 17-22

Pop up Shop for Premiering Canvas Bag from Kyoto

ICHIZAWA SHINZABURO HANFU / Kokeage

ICHIZAWA SHINZABURO HANFU is opening a pop up shop inside Kokeage restaurant in Midtown in celebration of the 150th anniversary of its establishment. Their canvas bags are particularly well sought after in Japan, and are sold only in the flagship shop in Higashiyama, Kyoto, not even available online. At the pop up shop, offered for a limited time, from Nov. 17 to 22, they'll have as many as 100 varieties of their bags for sale, including



limited editions made in collaboration with Kokeage and Kyoto restaurants. Made by craftspersons one by one, canvas bags by Ichizawa Hanfu are "A beautiful work of art." It's a rare opportunity to buy the bags in New York. Prices range from \$60-\$280.

Location: 135 E. 28th St., (bet. Lexington & Park Ave.)
New York, NY 10003

Free Miso Special Appetizer
Midori's Ramen Restaurant



Newly opened on the edge of Midtown and Koreatown, Midori's Ramen Restaurant offers authentic Japanese dishes with modern touches. The ramen and okonomi style dashi restaurant is offering a free miso special Appetizer of the Day to Chopticks NY readers only until the end of November. From the popular Oya Ramen (beef broth ramen) to Spicy Tonkatsu (pork bone broth ramen), Midori's has a wide variety of ramen flavors and okonomi dishes with playful concepts as well as special house cocktails. Mark our Chopticks NY to receive this offer. **Location:** 150 W. 34th St., (bet 34th & 35th Ave.)
New York, NY 10018
DL: 646 TM 660 / www.midoris.com

Up to 40% off Eyelash Extensions for New Customers
I Love Lash



Some phenomenal eyelash extension boutiques in Fort Lee I Love Lash offered a limited start on Tuesday in August. Celebrating its grand opening, they will be offering 40% off any new set of eyelash extensions in the Tenley locations and 30% off in the Fort Lee location. These offers include one of their most popular eyelash extensions 100% real mink set. The offers are valid for new customers only until the end of November. Don't forget to mention Chopticks NY when making an appointment.

Location: Fort Lee location
1500 Lenox Ave., #132, Fort Lee, NJ 07624
DL: 201 491-4891

(Sandy Hook)
6 Highland Ave., Tenley NJ 07620
DL: 201 341-4960 / www.ilovelash.com

Two Year Anniversary Promotions
HINATA

Opened in Midtown Manhattan two years ago, HINATA, has served its ability to offer beautiful cuisine, including original

gluten-free, and vegetarian friendly items. To celebrate its two year anniversary HINATA will offer a free glass of beer and one free topping for those who order a bowl of ramen from Nov 16 to 20.

Location: 139 E. 55th St
(bet 4th Avenue Ave.)
New York, NY 10022
DL: 212 333-7000
www.hinatany.com



Sweet Potato Shochu Special
Komasa Jizochi / Yakiniku West

Japanese style BBQ restaurant Yakiniku West, will be offering Komasa Jizochi (sweet potato shochu) by Komasa Jizochi during the month of November. Using the distiller's original production method, this shochu skillfully blends in the essence and aroma of sweet potato. Its produced body and sweetness linger in one's mouth and taper elegantly. Those ordering Kabu Super Prime Short Rib Short Rib, Rib Eye, Salmon or Finger Rib and a glass of Komasa Jizochi can enjoy the glass for \$5 (Pkg. \$7.50). **Location:** 208 E. 9th St., (bet 2nd & 3rd Ave.) New York, NY 10003
DL: 212 679 9338



Happenings Features

Promoting Japan as an International Tourism Destination Japan National Tourism Organization New York Office

On Sept. 28th the Japan National Tourism Organization (JNTO) New York Office applauded their continued success in the growing number of international visitors to Japan and raised industry attention to new destinations across Japan in the organization event with the top officials from the central government.

To promote more varieties of destinations, JNTO hosted public figures as guest speakers from cultural fields in both Japan and the United States, including Mr. Hiroaki Matsuo Special Adviser to the GM of the New York Yankees from Osaka (Owner of New York City Kribs Katsus (R) candidate, Columbia University), and Charlotte Kato Ito (Actress who starred in NHK's amazing drama series, *Amami*). They presented their familiar regions of Japan to the audience and the JNTO president, Ryoichi Matsuyama further emphasized on the potential of Japan tourism toward the 2016 G20 in San Francisco Meeting and the 2020 Tokyo Olympics and Paralympics.



Prime Minister Shinzo Abe also dropped by the event to give a speech signifying the importance of international tourism for Japan's regional revitalization and a boost for the upcoming international events that Japan will be hosting. He also welcomed more and more American visitors to Japan, endeavor to deepen and develop mutual friendships.
akiko@jnto.us

Happy's Happy Party

Happy / SAKAMAI
SAKAMAI a popular Japanese izakaya on the Lower East Side held an event "Happy On Air" on Oct. 2 promoting a unique beer-focused drink called "Happy" known for its health values with its low alcohol content (0.6% ABV) and no sugar. Happy has been loved by Japanese people, especially "happy-men" since its debut in 1948.

The event celebrated the 250th radio program broadcast presented by the Happy producing company President of the company, Mr. Mitsu Miyamoto, from Tokyo to draw the party and conducted live podcast broadcasting from the venue.

The attendees both Japanese and American enjoyed two different meals using regular Happy and Black Happy respectively paired with the delicious array of creative finger foods by SAKAMAI's Executive Chef Takahiro Akagawa. Enlivening the event were a "volage" Japanese comic story telling by Ikuo Tanikawa and a Happy-themed rap sculpture by Shirokawa Daisuke. Genuinely Happy is served at SAKAMAI AUSA, Wines and Izakaya Karaoke in New York City.
100PP 84

www.happyhappy.com
info.lovehappy.com

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